



Croissants for ice-cream

Step 1

INGREDIENTS

TYPE 00 WHITE FLOUR	g 5.000
CASTER SUGAR	g 600
UNSALTED BUTTER 82% FAT	g 300
SALT	g 60
FROSTY	g 100
EGGS	g 750
WATER	g 1.500
FRESH YEAST	g 200

PREPARATION

Wheat meal g 5.000 Sugar g 600 Butter or cream margarine g 300 Salt g 60 FROSTY g 100 Whole eggs g 750 Water g 1.500 Yeast g 200 Knead until a smooth, velvety consistency is obtained, adding the water gradually. Roll up the dough and leave to rest for 20 minutes. Divide into pieces of 50-60 grammes, roll them up and flatten them slightly. Leave in a rising room at 28-30°C with relative humidity of about 80% for 60-80 minutes. Glaze with beaten egg and bake at 180-200°C for 15-20 minutes.

Step 2

INGREDIENTS

EGGS	To Taste
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